

GRILL TO PLATE

At Opus, we take grilling very seriously and aim to achieve the caramelized, smoky flavors that are loved by many when cooking over a full charcoal open flame grill. We searched extensively for the best produce for Opus, and use simple preparations to let the ingredients speak for themselves.

The star of the show is our Rangers Valley Angus Op Ribs that are dry-aged between 14 to 36 days in our custom designed Himalayan salt tile cabinet to create an intense depth of flavor whilst tenderizing beautifully. If you love steak, we recommend you give it a try – medium rare is the suggested doneness! Our Chefs also consistently introduce premium cuts to the menu that are carefully sourced from Australia and the U.S.

But don't worry, we are not all about meat and in fact, many of our seafood are from sustainable sources and we are extremely proud to be the first restaurant in Singapore to be awarded the MSC ecolabel.

We truly hope you enjoy your experience at Opus and hope to welcome you back soon.

The Culinary Team at Opus

Opus is the first restaurant in Singapore to be certified and awarded the MSC ecolabel, which highlights a commitment to supporting sustainable fishing practices.

CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org




Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery


MSC-C-54287

Opus
BAR & GRILL


STARTERS

Freshly shucked oysters, per piece	5
Kelong Local Green Mussels steamed in lemongrass fumes	12
Smoked buffalo mozzarella (GF)  heirloom tomatoes, charred fennel, grapefruit, aged balsamic	16
Tuna Tartare avocado, chives, trout roe, extra virgin olive oil	17
MSC Atlantic scallops (P) edamame, blood sausage, miso espuma	22
Seared foie gras kumquat compote, duck jus, caramelized baby carrots, toasted brioche	23

SOUP

Wild mushroom velouté  parmesan & emmental toast, truffle oil	15
Crustacean bisque lobster meat, gnocchi, green peas, cognac	20

SKEWERS

Tandoori chicken skewer capsicum, cucumber & coriander yoghurt	16	22
Halloumi  squash, eggplant, picada dressing	16	22
King prawn skewer (GF) cucumber, green chilli sauce	20	30
Angus beef skewer portobello mushroom, bombay onion, barbeque sauce	20	28

FROM THE GRILL

SHARING FOR TWO

Signature 800g Rangers Valley Angus 130
OP rib dry-aged, marble score 4

New Premium Butcher's Cuts* 128

**Available from 17 September onwards*

+ 500 to 600g Rangers Valley Angus OP rib
+ 150g Margaret River wagyu flank steak
+ 400 to 500g braised beef short ribs,
grain-fed, marble score 3
+ Jarrah wood-grilled gourmet beef sausages (P)

1 to 1.2kg Black Angus Porterhouse 138
marble score 3

Wagyu sirloin & lobster 138

500g Australian Westholme wagyu sirloin
+ 500g whole live MSC Boston lobster

800g Australian Westholme Wagyu Sirloin 138
marble score 4

1 to 1.2kg U.S. whiskey-aged Tomahawk 153
365 days grain-fed

SINGLE CUTS

250g Grainge Angus 58
150 days grain-fed, Rib-eye

220g Grainge Angus 62
150 days grain-fed, Tenderloin

220g Westholme Australian Wagyu 92
marble score 6, Rib eye

U.S. GREATER OMAHA

220g Prime Grade Cuts, 100 days corn-fed
Sirloin 68

Tenderloin 78

Rib-eye 88


SAUCES

Béarnaise (GF) • Garlic herb butter (GF)

Green peppercorn • Black truffle & mushroom

Bone marrow with red wine



(GF) gluten free (P) contains pork  vegetarian selection

Prices are subject to 10% service charge and GST

FROM THE GRILL

300g DeRaza Ibérico pork rack (P)	35
300g Australian rack of lamb	38
500g whole live MSC Boston lobster with homemade Harissa dip	52

SIDE ORDERS

6

Arugula, vine tomatoes, shaved parmesan (GF)
Baby green salad (GF)
Broccoli (GF)
Garlic mash potato (GF)
Grilled green asparagus (GF)
Mac & Cheese
Portobello mushrooms (GF)
Smoked risotto, leek & pecorino (GF)
Truffle fries (GF)

FROM THE SEA

MSC toothfish fillet	45
charred leek, brocolini, brown butter dashi	
Wild sea bass	38
clam, black mussels, artichoke, vine tomatoes, thyme	

FROM THE LAND

Roasted Sakura chicken	48
(for 2 persons)	
Opus burger (P)	32
wagyu beef patty, caramelized onion confit, bacon, gruyere cheese, garlic mayonnaise, served with truffle fries	

CHEESE

Selection of 3 cheeses	21
Selection of 5 cheeses	29
Served with condiments	

DESSERTS

Charcoal grilled banana	12
smoked salted caramel coconut & calamansi ice-cream	

Grilled honey pineapple	12
vanilla ice cream, crumble, rum sauce	

Chocolate dome	14
blueberry crumble, Bailey ice cream, hot chocolate briolette	

Bombe Alaska	14
cream cheese ice cream, mandarin orange sorbet	

DIGESTIVES

Ask us and we will be happy to guide you...